

Cucumber and Dill Salad

This goes nicely with the Turkish Spiced Chicken, which it was paired with in the original recipe. Cucumber skin can be hard to digest so I prefer to skin the cucumber.

Planning

serves:	2
prep time:	5 mins
cooking time:	n/a

Ingredients

1 cucumber
4 tbs olive oil
1 tbs white balsamic vinegar
1 tbs lemon juice
2 tbs fress dill, roughly
chopped

Method

If you are like me, peel the skin off the cucumber with a vegetable parer. There is, of course, nothing wrong with leaving the skin on if you prefer. Quarter the cucumber lengthwise, then cut it into modestly sized dice.

Whisk together the oil, vinegar, lemon juice and dill. Let this infuse for a while.

Just before you are ready to eat, add the cucumber dice to the dressing and stir well. Don't do this too far ahead of sitting down to eat.